

ESTD 1836



HOUGHTON

EXPLORE

Our home, our heritage, our wine.



BACKGROUND INFORMATION

The Houghton Gladstones Cabernet Sauvignon honours renowned viticulturist and long-time supporter of Houghton, Dr John Gladstones. In 1965 John published a scientific paper identifying the suitability of the Margaret River region to produce premium wine grapes. His importance as a viticultural researcher was recognized in 2008 when he received the Maurice O'Shea award for outstanding contribution to the wine industry.

VINEYARD

The grapes for the Houghton Gladstones Cabernet Sauvignon come predominantly from the Batley vineyard in the Wilyabrup sub-region of Margaret River. The low yields and excellent vineyard site provide depth, intensity and classic Margaret River Cabernet Sauvignon characters of cassis and bay leaf. The 2022 Houghton Gladstones Cabernet Sauvignon is a muscular wine with ripe, fine tannins that give texture, balance and poise.

2022 VINTAGE

The south west of Western Australia experienced average to above average winter rainfall in the Winter of 2021. The high rainfall totals continued in to Spring with WA as a whole experiencing spring rainfall that was 35% above the 1961-1990 average and the wettest Spring since 2014. The seasonal change from Spring to Summer was quite sudden and distinct. The spring rainfall dried up and the Summer heat arrived with a flurry in December. The Summer of 2021-22 was the eighth hottest WA Summer on record with successive heatwaves starting over the Christmas period and extending through January and February. As a result of the above weather patterns the growing season started out with good soil moisture, however this quickly dried up as the Summer wore on. The hot conditions meant the vineyard managers had to be mindful of keeping the water up to the vines and picking decisions were critical to ensuring grapes were picked at optimal ripeness with sufficient acidity.

WINEMAKER

Courtney Treacher

VINTAGE

2022

GROWING AREA

Margaret River

ALCOHOL

13.9%

PH

3.45

ACIDITY

6.2 g/litre

WINEMAKING NOTES

The fruit was hand-picked to maximise quality and to allow sorting of the fruit in the winery. Fermented in open top fermenters with indigenous yeast for ten days the wine was gently pressed off skins in a basket press, to complete malolactic fermentation in French oak. Following malolactic fermentation the wine spent a further 15 months maturation in new, 1 year old and seasoned French oak barriques. This is a small volume wine that was handled separately through its life and speaks of the vineyard site where the grapes were grown.

TASTING NOTES

The 2022 Houghton Gladstones is a deep red with scarlet hues. It has an intensely aromatic bouquet with displays of cassis and plum. This is combined with savory black olive tapenade, bay leaf, thyme and cigar box notes. The oak maturation adds layers of vanillin and subtle spice.

The palate is full bodied and finely structure, showcasing varietals characters of cassis, dark berry fruits and thyme. The powerful dense fruit is balanced by fine, firm tannins. French oak maturation contributes to the complexity, texture and length to the wine. This is a complex and structural wine built to age gracefully with careful cellaring.

VARIETALS

Cabernet Sauvignon

FOOD SUGGESTION

Enjoy with a Char-grilled steak, rich beef-based dishes or hard cheeses